

A) Amendments to the claims:

Claims 1-20 are cancelled.

Claim 21 (Original): A method of forming a condiment structure comprising:

- a) forming condiment sheets;
- b) dividing said condiment sheets into condiment sections;
- c) joining surfaces of said condiment sections to form said condiment structure.

Claim 22 (Original): A method of forming a condiment structure comprising:

- a) providing individual strips and/or strands formed from at least one condiment;
- b) interweaving said individual strips and/or strands of said at least one condiment to form said condiment structure.

Claim 23 (Original): A method of forming individual condiment slices comprising:

- a) providing at least one condiment sheet;
- b) dividing said at least one condiment sheet to form individual condiment slices.

Claim 24 (Original): The method of claim 23:

wherein said step of providing at least one condiment sheet comprises mating a plurality of condiment sheets together to form a condiment sheet structure.

Claim 25 (Original): The method of claim 24:

wherein said forming method comprises a bonding step performed by heating at least one face surface of said plurality of condiment sheets.

Claim 26 (Original): The method of claim 24:

wherein said method comprises providing at least one bonding layer positioned with said plurality of condiment sheets.

Claim 27 (Original): The method of claim 26:

wherein said method comprises a bonding step of heating at least one face surface of said at least one bonding layer and/or heating at least one face surface of said plurality of condiment sheets.

Claim 28 (Original): The method of claim 23:

wherein said dividing step comprises performing single successive cuts on said at least one condiment sheet to form each of said condiment slices.

Claim 29 (Original): The method of claim 23:

wherein said dividing step comprises forming a plurality of said condiment slices simultaneously with a single cutting operation.

Claim 30 (Original): A method of forming a condiment structure comprising:

- a) providing a mold;
- b) depositing condiment into said mold;
- c) molding to form said condiment structure;
- d) removing said condiment structure from said mold.

Claim 31 (Original): The method of claim 30:

wherein said mold comprises designs, indicia, or cavities for providing borders, words, or designs to the condiment structure.

Claim 32 (Original): The method of claim 23:

wherein said dividing step comprises forming a plurality of individual condiment strip sheets from said at least one condiment sheet prior to forming said condiment slices.

Claim 33 (Original): The method of claim 32:
wherein dividing step further comprises forming said condiment slices from said plurality of condiment strip sheets.

Claim 34 (Original): The method of claim 23:
wherein said dividing step is performed using a cutting tool comprising at least one cutting blade and at least one shaping surface.

Claim 35 (Original): The method of claim 30:
wherein said depositing step comprises depositing a predetermined quantity of condiment into a lower compartment of said mold; then, depositing a predetermined quantity of condiment into an upper compartment of said mold such that the condiment in the lower compartment contacts and forms a partial face fusion with the condiment in the upper compartment.

Claim 36 (Original): The method of claim 23:
wherein said condiment sheet comprises a single condiment sheet, a face-fused condiment sheet, a side-fused condiment sheet, a face-fused-side-fused condiment sheet, a chopped condiment sheet, a woven condiment sheet, and combinations thereof.

Claim 37 (Amended): The method of claim 21:

wherein said step of joining comprises positioning said condiment sections in a first mold section such that said surfaces of said condiment sections are in an abutting relationship forming a fusion line adjacent to a first heating/cooling plate;
mating a second mold section having a second heating/cooling plate with said first mold section such that said fusion line is adjacent to said second heating/cooling plate;
heating said first and second heating/cooling plate to cause said abutting condiment sections to flow and fuse together along said fusion line.

Claim 38 (Original): A continuous method for forming condiment slices:

- a) feeding continuous condiment sheets from continuous molding processes to a dividing station;
- b) dividing said continuous condiment sheets into continuous strips;
- c) mating said continuous condiment strips;
- d) feeding said mated condiment strips to a heating/fusion device;
- e) heating the mating surfaces of said continuous condiment strips to flow point;
- f) abutting the heated mating surfaces of the continuous condiment strips to cause fusion of the surfaces and form a continuous fused combination condiment sheet;
- g) dividing said continuous fused combination condiment strip sheet to form condiment slices.

Claim 39 (Amended): The continuous method for forming condiment slices of

claim 38 37:

wherein said mating comprises a face-to-face or side-by-side relationship.

Claim 40 (Original): A continuous method for forming condiment slices:

- a) extruding a plurality of continuous condiment sections from a plurality of extrusion nozzles, each of said continuous condiment sections having a longitudinal axis and a cross-sectional shape and area;
- b) abutting longitudinal surface of said plurality of continuous condiment sections with at least one other longitudinal surface of said plurality of continuous condiment sections and fusing the abutting longitudinal surfaces long their longitudinal axes to form a condiment loaf;
- c) feeding said condiment loaf to a cutting station;
- d) dividing said continuous fused combination condiment loaf to form condiment slices.

Claim 41 (Original): The method of claim 22:

wherein said step of providing individual strips and/or strands formed from at least one condiment comprises cutting said strips and/or strands from at least one condiment sheet.

Claim 42 (Original): The method of claim 22:

wherein said step of interweaving said strips and/or strands includes weaving said strips and/or strands at any desired angle and pattern.

Claim 43 (Original): The method of claim 22:

wherein said woven structure is a woven condiment sheet and said method further comprises performing single successive cuts on said at least one woven condiment sheet to form woven condiment slices; said cutting step causing woven peripheral edge portions of said woven condiment slice to bond together to retain said woven form.

Claim 44 (Original): The method of claim 22:

wherein said woven structure is a woven condiment sheet and said method further comprises performing a single cutting operation on said woven condiment sheet to simultaneously form a plurality of woven condiment slices, said cutting step causing woven peripheral edge portions of each of the plurality of woven condiment slices to bond together to retain said woven form.

Claim 45 (Original): The method of claim 22:

wherein said method further comprises applying an edible edge sealer to the peripheral edges of said woven condiment structure and applying heat to said edible edge sealer to cause the edible edge sealer to flow into the interstices of the woven condiment strips and/or strands to retain the weaving pattern of the woven condiment structure.

Claim 46 (Original): A method of forming a condiment slice comprising:

- a) providing a cutting tool;
- b) forming a condiment slice from at least one condiment sheet using said cutting tool;
- c) removing the condiment slice from said at least one condiment sheet using said cutting tool;
- d) mating the cutting tool with a mold section;
- e) positioning said condiment slice in said mold section;
- f) heating the periphery of said condiment slice.

Claim 47 (Amended): The method of claim 46 45:

wherein said cutting tool is provided with vacuum to attach, hold, and carry the condiment slice.

Claim 48 (Amended): The method of claim 46 45:

wherein said cutting tool and said mold section are provided with heating/cooling plates for performing said heating of said periphery of said condiment slice.

Claim 49 (Amended): The method of claim 46 45:

wherein said condiment slice has a plurality of layers.

Claim 50 (Amended): The method of claim 46 45:

wherein said at least one condiment sheet comprises a single condiment sheet, a face-fused condiment sheet, a side-fused condiment sheet, a face-fused-side-fused condiment sheet, a chopped condiment sheet, a woven condiment sheet, and combinations thereof.

Claim 51 (Amended): The method of claim 41 40:

wherein said at least one condiment sheet comprises a single condiment sheet, a face-fused condiment sheet, a side-fused condiment sheet, a face-fused-side-fused condiment sheet, a chopped condiment sheet, a woven condiment sheet, and combinations thereof.

Claim 52 (Original): The method of claim 30:

wherein said condiment is in the form of condiment pieces and said depositing step comprises providing a hopper/ejection apparatus for depositing said condiment pieces into said mold.

Claim 53 (Amended): The method of claim 52 54:

wherein said hopper/ejection apparatus comprises an ejection nozzle that spans the width or length of the mold and deposits said condiment pieces as said mold is conveyed beneath said ejection nozzle.

Claim 54 (Amended): The method of claim 52 54:

wherein said hopper/ejection apparatus comprises a laterally moving ejection nozzle that deposits said condiment pieces into said mold using a full length or full width distribution as said mold is conveyed beneath said ejection nozzle.

Claim 55 (Amended): The method of claim 52 54:

wherein said condiment pieces are formed from a single condiment sheet, a face-fused condiment sheet, a side-fused condiment sheet, a face-fused-side-fused condiment sheet, a chopped condiment sheet, a woven condiment sheet, and combinations thereof.

Claim 56 (Amended): The method of claim 52 54:

wherein said condiment pieces are formed from extruded condiment that is divided into said condiment pieces and fed to said hopper/ejection apparatus.